

ABSTRACT of CITATION 5

PREPARATION OF HOLLOW SNACK FOOD

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Inventor: ADACHI MOTOAKI; ITOU HARUO

Applicant: EESU BEEKARII KK; ITO SEISENBU HONTEN KK

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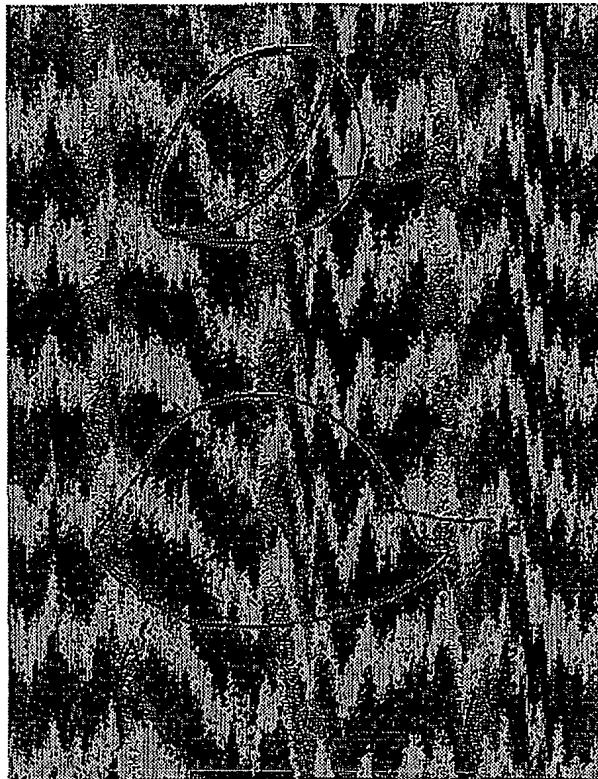
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Abstract of JP61001350

PURPOSE: To prepare the titled food having balloon form and light and easily takable texture, surely, by steaming and kneading a starch material having a specific composition and composed mainly of wheat flour starch, forming the product in the form of a sheet, roasting under specific condition under pressure, and expanding under normal pressure. **CONSTITUTION:** A starch material composed of 25-50% wheat flour starch, 15-25% potato starch, 12-18% corn starch and 15-25% wheat flour is mixed with water, a seasoning and baking powder, and is steamed and kneaded under pressure to obtain a glutinous product. The product is rolled to a sheet of about 1-2mm. thick, dried, and cut to obtain a pastry sheet. Finally, the sheet is roasted at 200-250 deg.C under 4.5-5.5kg/cm² pressure for 4-5min, and expanded by exposing to normal pressure to obtain the objective food composed of expanded balloon spheres 2.



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